

# BANANA NUT CHOCOLATE CHIP BREAD

Servings: 12

Preparation time: 15 minutes

Baking time: 50-60 minutes



The smell of baking banana bread in the kitchen and tasting the moist banana nut bread with melted chocolate chips fresh out of the oven is the best reward. So many have asked for my easy banana bread recipe with two tasty extra ingredients, and so ta-dah, here it is! Find more recipes & travel inspiration at [TravelingInHeels.com](http://TravelingInHeels.com)

## Ingredients

1/3 cup vegetable oil  
1 1/2 - 2 cups mashed VERY ripe medium bananas  
3/4 teaspoon Vanilla Extract  
3 eggs  
2 1/3 cups Bisquick Original baking mix\*  
3/4 cup granulated sugar  
1/2 cup chopped nuts (walnuts or pecans) 1/2 cup semi-sweet chocolate chip morsels

**\*TIP:** If you're out of Bisquick or not a fan, Bisquick Mix Substitute recipe (makes 1 cup of Bisquick mix): 1 cup flour, 1/2 TSP baking powder, 1/4 TSP salt, 1 TBSP shortening, olive oil or melted butter.

## Directions

1. Preheat oven to 350°. Generously grease bottom and sides of a loaf pan (9 x 5 x 3 inches). I use vegetable oil.
2. Stir all ingredients into one large bowl with a large spoon until moistened.
3. Pour into loaf pan.
4. Bake approximately 50-60 minutes, until wooden pick inserted in center comes out clean. (Baking time varies depending on your oven.)
5. Run spatula (or knife) around sides of the banana bread to loosen sides.
6. Cool on a baking rack for 5 minutes.
7. If desired, turn loaf pan upside down onto the baking rack. Leave pan on loaf. Cool for 10 minutes more before lifting pan from loaf.

**Nutrition Facts** Servings: 12 Amount per serving Calories 311 % Daily Value\* Total Fat 15.7g 20%, Saturated Fat 4.5g 22%, Cholesterol 41mg 14%, Sodium 340mg 15%, Total Carbohydrate 39.3g 14%, Dietary Fiber 1.5g 5%, Total Sugars 20.6g, Protein 4.9g, Vitamin D 4mcg 19%, Calcium 34mg 3%, Iron 1mg 7%, Potassium 125mg 3% \*The % Daily Value (DV) tells you how much a nutrient in a food serving contributes to a daily diet. 2,000 calorie a day is used for general nutrition advice.

